

HOPS SCOTCH

BREAD + SPREAD - \$6

whipped butter, baguette

MARINATED OLIVES - \$8

LIL GEM SALAD - \$14

balsamic and peach vinaigrette,
mint, cheddar

STEAK TARTARE - \$18

peeler farms wagyu, hazelnuts, pickled shallot,
brioche, aioli

SCALLOP CRUDO - \$18

citrus, chili, daikon, herbs

CHEESE - \$10

2oz portion of cheese with mostarda, strawberry jam, and baguette

marinated feta
cheddar
challerhocker

CHEESE PLATE WITH THREE - \$26

CHARCUTERIE

2oz portion with baguette, strawberry jam, and butter

mortadella
calabrese
finocchiona

CHARCUTERIE PLATE WITH ALL THREE - \$30

TINNED FISH

served with baguette and lemon

mackerel - \$19
smoked salmon - \$17
smoked albacore tuna - \$19
smoked rainbow trout - \$20
polpo in garlic sauce - \$18
razor clams - \$19
scallops in viera sauce - \$17

**PLEASE LET THE BARTENDER KNOW
ABOUT ANY INTOLERANCES OR ALLERGIES.**

MARTINIS

\$16 - EACH

CLASSIC DRY

fords gin, dry vermouth

DIRTY VODKA

titos vodka, olive

COSMOPOLITAN

titos vodka, cointreau, cranberry, lime

VESPER

fords gin, lillet blanc

LEMON DROP

titos vodka, cointreau, preserved lemon

ESPRESSO

titos vodka, licor 43, mr. blacks, cold brew

BITTER OAXACAN

rosaluna mezcal, campari, vermouth

MEXI

espolon tequila, cointreau, lime, olive

BLACK MANHATTAN

old overholt rye, amaro averna, bitters

CLARIFIED GOCHUJANG SOUR

espalon tequila, cointreau, passion fruit,
lime, milk - 16

BLASFEMO

red wine, diet coke, lime twist - 12

BEE + THYME

rosaluna mezcal, cointreau, salted beet
kvass, thyme, lime - 15

PEKING DUCK OLD FASHION

duck fat washed bourbon, hoisin,
chinese 5 spice, bitters - 15

DON'T BE BITTER

gin, malort, st. germain, lemon - 15

WINE BY THE GLASS

BUBBS

CAN SUMOI

montenega, spain
pineapple, pear, sweetgrass
16/60

L'ONESTA

lambrusco, italy
tart cranberry, balsamic, fine bubbles
15/54

WHITE

PAS DE PROBLEME

sauvignon blanc, france
dry, green, ripe
15/42

COCHONNET MELON

melon de bourgogne, france
green apple, seashell, lemon
15/65 (L)

ORANGE

POPULIS MACERATED WHITE

white blend, california
apricot, apple, stone fruit
16/60

ROSE

ROSE DE S

cinsault, france
provence style, crisp, mineral
16/56

RED

COSMIC RED (SERVED CHILLED)

carbonic red blend, california
light, red berry, fun
15/56

NORTON RIDGE

cabernet sauvignon, california
dark fruit, lightly smoky, smooth
16/60

CHATEAU LA GROLET BORDEAUX

red blend, france
earthy, mild spice, dark fruit
16/60